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N° 30,276



A.D. 1897

RECORDED

Date of Application, 22nd Dec., 1897

Complete Specification Left, 7th Sept., 1898—Accepted, 10th Dec., 1898

PROVISIONAL SPECIFICATION.

An Improved Means or Process of Manufacturing Bread.

We, THOMAS SUGDEN & SON, LIMITED, of Brighouse, in the County of York, Flour Manufacturers, and RICHARD SUGDEN, of the same place, Manager, do hereby declare the nature of this invention to be as follows:—

The object of our invention is to manufacture bread for domestic purposes
5 by a new means and process and by a combination of ingredients.

INGREDIENTS.

15½ lbs. Flavella flour.
4 oz. lard.
13¼ oz. cream of tartar.
10 13¼ oz. bi-carbonate of soda.
4 oz. yeast.
4 oz. salt.

QUANTITIES

Weigh up 15½ lbs. Flavella flour, 13¼ oz. cream of tartar, 13¼ oz. bi-carbonate
15 of soda.
Mix well together dry, and then rub in 4 oz. lard.

METHOD.

Dissolve 4 oz. of yeast in one quart of warm water at about 100 degrees (Fahr.)
and stir a thick batter sponge. Cover up and let it come and drop in the usual
20 way. When ready add the salt and dissolve it in a pint of warm water. When
thoroughly mixed let it stand to prove for 20 minutes. Then scale off loaves
at 1 lb. 2 oz. Mould lightly dust with Flavella flour only, and allow the loaves
to prove about 30 minutes.

BAKING.

Bake in moderate oven allowing 20 minutes longer than ordinary white bread.
25 By means of our invention a light digestible and healthy bread is manu-
factured.

Dated this 21st day of December 1897.

TASKER & CROSSLEY,
Halifax, Patent Agents.

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COMPLETE SPECIFICATION.

An Improved Means or Process of Manufacturing Bread.

We, THOMAS SUGDEN & SON, LIMITED, of Brighouse, in the County of York, Flour Manufacturers, and RICHARD SUGDEN, of the same place, Manager, do

[Price 8d.]

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An Improved Means or Process of Manufacturing Bread.

hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

The object of our invention is to manufacture bread for domestic purposes by a new means and process and by a combination of ingredients. 5

INGREDIENTS.

15½ lbs. of our Flavella flour.
 4 oz. lard.
 1¾ oz. cream of tartar.
 1¾ oz. bi-carbonate of soda. 10
 4 oz. yeast.
 4 oz. salt.

QUANTITIES

Weigh up 15½ lbs. of our Flavella flour, 1¾ oz. cream of tartar, 1¾ oz. bi-carbonate of soda. 15

Mix well together dry, and then rub in 4 oz. lard.

METHOD.

Dissolve 4 oz. of yeast in one quart of warm water at about 100 degrees (Fahr.) and stir a thick batter sponge. Cover up and let it come and drop in the usual way. When ready add the salt and dissolve it in a pint of warm water. When 20 thoroughly mixed let it stand to prove for 20 minutes. Then scale off loaves at 1 lb. 2 oz. Mould lightly dust with flour only, and allow the loaves to prove about 30 minutes.

BAKING.

Bake in moderate oven allowing 20 minutes longer than ordinary white bread. 25

By means of our invention a light, digestible and healthy bread is manufactured.

Having now particularly described and ascertained the nature of our said invention, and in what manner the same is to be performed, we declare that what we claim is:— 30

The manufacture of bread by the means and in the manner, substantially as described herein.

Dated this 6th day of September 1898.

TASKER & CROSSLEY,
 Patent Agents, Halifax, Agents for Applicants. 35